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WEEKLY

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SUPPLEMENT

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2013

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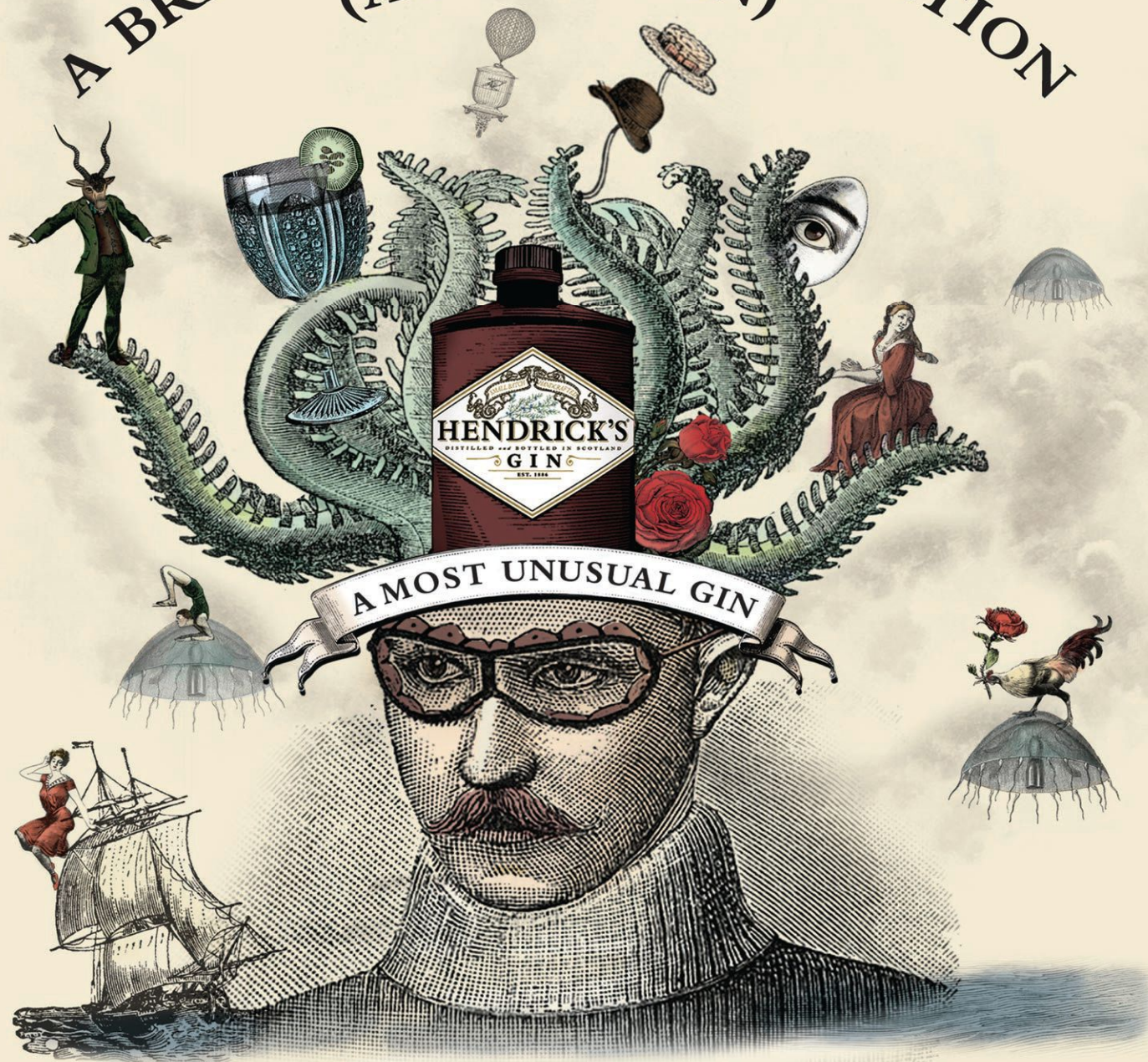
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**SPANISH TAPAS
AND SANGRIA**
IN LONG BEACH

54
WAYS TO FEAST

ON THE COVER
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A BRAZEN ACT of IMAGINATION (ALSO, a GIN)



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HEN HOUSE GRILL

18040 Culver Dr. Irvine
949.786.2000

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SEALEGS WINE BAR



WINE BY THE SEA

SEALEGS WINE BAR INVITES YOU TO A memorable dining experience that combines Hamp-ton-style sophistication with beachside simplicity. Guests can enjoy family-style seating, or sneak off to the many smaller, side tables for a quiet, intimate experience. Located by the water in Huntington Beach, this is the perfect setting to enjoy your favorite glass of wine, bubbles or craft beer, while tempting your palate with a seasonal small-plates menu that fuses old-world tradition with California freshness, adding a touch of New England class. Hand-picked cheese and

wine pairings, California tapas, and revolving dinner specials are only a few of the surprises Sea-Legs has in store. Seasonal and ever-changing, the SeaLegs Wine Bar menu boasts a wealth of fresh, local and sustainable items. The expansive wine cellar houses more than 2,000 unique bottles, and there's an extensive craft-beer collection spotlighting 10 ice-cold beers on draft and many more by the bottle. SeaLegs is sure to satisfy every appetite. If you are lucky enough to drink wine by the sea . . . you are lucky enough.

21022 BEACH BLVD, STE 105, HUNTINGTON BEACH | SEALEGSWINE.COM | 714.536.5700

PIZZA LOUNGE



GOURMET PIZZA & CRAFT BEERS

FOR A SLIGHTLY MORE SOPHISTICATED pizza-and-beer experience, Pizza Lounge in Huntington Beach has gone to great lengths to create an inviting atmosphere; stylish, muted décor fills a gorgeous interior, with plenty of big screens to catch a game and a comfortable, shaded outdoor patio—perfect for people-watching on a bustling day.

For just more than a year, this place has offered an extensive list of gourmet pizzas, with more than 20 varieties to choose from, including the go-to classic of spinach, goat cheese and chicken, a delicious white pizza with an alfredo

sauce as its base. This one is creamy from start to finish, full of bold flavors, including a wonderfully rich goat cheese and a sprinkling of sun-dried tomatoes for a slight kick of acidity and sweetness. Also worthy of note is the coconut shrimp pizza.

Pizza Lounge prides itself on its selection of 16 rotating craft beers on tap and plenty of bottle options. It serves tons of other enticing menu items, such as smoked Buffalo wings, pasta dishes and sandwiches, all in an environment with a great vibe for a relaxed, yet sophisticated, dining experience.

301 MAIN STREET #107, HUNTINGTON BEACH | PIZZALOUNGES.COM | 714.374.0200

OC WEEKLY
presents
Dish®
2013

Amazing things are happening in the kitchens of Orange County. This year, we have seen an incredible rise in innovative new restaurants and mind-blowing dishes. We've seen established recipes become exciting new trends and original concepts become mainstream successes. It seems that no matter where we go, OC restaurant owners and chefs are stretching their imagination to live up to the foodie reputation of this county.

Inside these pages you will see some of the best offerings we have come across, from the perfect steak to delicious pastry sensations, and of course, as always, the greatest mouth-watering burgers of Orange County. We are confident that the dishes we present will trigger salivation and loud stomach noises, as well as impromptu dinner plans and lunch dates.

I know what you're thinking. Wouldn't it be nice to take all of these amazing restaurants & dishes and put them at one tasting event in Orange County? Consider it done. In pairing with Dish® 2013, OC Weekly has organized one of the best tasting events in the county, our 10th annual Decadence. Decadence is our food and beverage tasting event held on Friday, September 13th at Rancho Las Lomas Wildlife Reserve. Many of the same restaurants that you see in these pages will be present at this tasting event, allowing you to smell, taste and salivate with these dishes right before your eyes.

We hope that you enjoy our annual DISH® and the incredible talent and flavor that are right in our backyard. We are all foodies at heart. Get ready to taste the best of Orange County!

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IRVINE LANES



PEPPERCORN FILET

IRVINE LANES IS KNOCKING OUT THE IMAGE of the traditional bowling alley and bringing it up-town. Gutter your notions from *Kingpin* and *The Big Lebowski*; Irvine Lanes is in its own class. The bowling lanes aren't that different from those at other places, but when you venture upstairs, you'll certainly notice a difference. The second floor is their Back Bay Conference Center filled with fancy private rooms, ready to accommodate anywhere from 25 to 250 people—perfect for business meetings, birthdays, holiday parties, even wedding receptions! The numerous rooms are decorated skillfully and tastefully.

Enjoy a top-class meal, as the chef is more than willing to accommodate your wants. You'll be greeted with a multi-course meal and a luxurious dessert. Steak fillet, lobster and upscale vegetarian selections abound. And for dessert, enjoy your choice from a generous variety of fresh gelato served in an artful fashion, such as atop a flower-cut brownie or in a martini glass with sliced fruit.

The best part? After you finish your upscale meal, venture downstairs for some fun or fierce bowling matches. The accommodating staff will ensure your event will go off without a hitch and talked about for years to come.

3415 MICHELSON DR., IRVINE | IRVINELANES.COM | 949.786.9625

CAJUN SWAMP



PO' BOY PRIDE

PULL BACK YOUR HAIR, TIE ON A BIB AND GET ready for the messiest, tastiest feast of your life! Cajun Swamp brings a rare taste of Southern Louisiana to the bar-populated streets of downtown Fullerton. Indulge in Cajun Swamp's authentically spiced shrimp and crawfish boil, served with corn on the cob, sausage and potatoes. Your meal is served in a bowl filled with a generous helping of red Cajun broth, garlic and spices.

Order your boil with mild, medium or spicy tastes. It will get all over your hands and face—but hey, that's half the fun! Enjoy your meal in

Cajun Swamp's sea-shanty environment, with fishnets and Mardi Gras beads hanging everywhere. There are three flat-screen TVs on which you can watch the game (especially if you're a New Orleans Saints fan) while you enjoy your meal. And if you aren't a fan of boils, Cajun Swamp also offers such Southern favorites as po' boys—choose from the sausage, shrimp and fish varieties—and fresh oysters.

The sweet potato fries can't be beat—they're neither too sweet nor too fried. So put some South in your mouth and head over to Cajun Swamp.

114 W. COMMONWEALTH AVE., FULLERTON | CAJUN-SWAMP.COM | 714.870.1266

TILTED KILT



"BIG ARSE" BBQ BURGER

TILTED KILT PUB & EATERY CONTINUES to stretch across Southern California and throughout the country. Its newest addition in Orange might just be the best pub in OC. You'll note it's not your average sports bar as you step into this contemporary, Celtic-themed pub, where you are instantly greeted by a fleet of beautiful servers armed with smiles—and sexy plaid kilts. Whether you're there for the game or just pleasant company, the surprisingly delicious spin on traditional pub fare does not disappoint. The Kilt does not leave your taste buds hanging! It's famous for the Tilted Wings, which are double-dusted in spices, then tossed in one of six signature, pub-made sauces.

Bring your appetite for the "Big Arse" BBQ Burger. This juicy 10-ounce classic is formed from the Kilt's own specialty butcher's blend, then piled sky-high with applewood smoked bacon, Cheddar cheese, crispy shoestring onions and a naughty Guinness barbecue sauce. Save room for dessert so you can indulge in a little Tilted Guilt: a healthy scoop of vanilla ice cream atop a gooey, half-baked cookie of your choice—hot from the oven—that's then drizzled with chocolate! From the smoking staff to the mouthwatering eats, the Tilted Kilt stands behind its promise: "A Cold Beer Never Looked So Good."

1625 W. KATELLA AVE., ORANGE
ORANGE.TILTEDKILT.COM | 714.633.5458

THE SHORE



THE SHORE THING

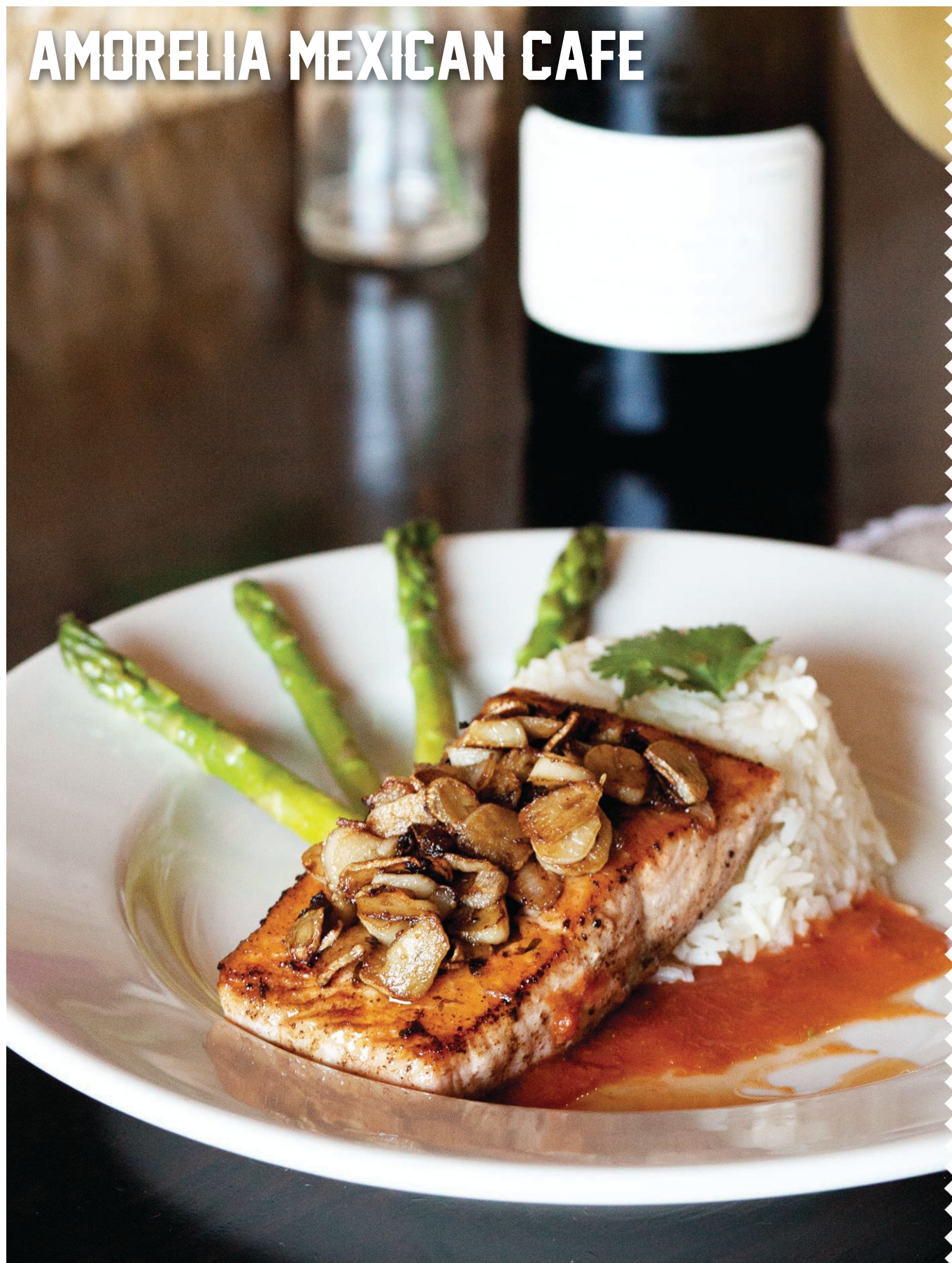
SAN CLEMENTE IS A GREAT LANDMARK as a surf destination and the home of iconic Rainbow Sandals manufacturer, as well as a reliable gauge for how far you are away from San Diego. However, San Clemente is also a great city that fosters some of the finest food in the county. The Shore restaurant, off Avenida Del Mar, is a picture-perfect example of a class-A eatery comfortably nestled into this sleepy surf town.

Upscale in taste but down-home in atmosphere, most of the booth tables here are covered with a light-brown butcher paper, with a glass jar filled with a variety of crayons, designed to foster creativity, whether you're too old for the kids' menu or not. Kids-at-heart can order hand-crafted house cocktails from a menu featuring sea-inspired names such as the Tahiti-tini, which has Ciroc Red Berry, jalapeños, agave nectar, and house-made lemonade and lime juice.

After you wet your whistle, dive into the Shore's all-inclusive menu. Start with the spicy ahi tartare, then continue with the southern-fried chicken salad, for which the fowl is lightly breaded and served with a generous cayenne buttermilk dressing and all the trimmings. Finish your meal with the USDA flat-iron rib-eye steak, with fresh rosemary butter, nestled next to creamy mashed potatoes. Surf and turf, indeed.

201 AVENIDA DEL MAR, SAN CLEMENTE
THESHORESANCLEMENTE.COM | 949.481.6089

AMORELIA MEXICAN CAFE



SALMON AL AJILLO

OWNER/EXECUTIVE CHEF GLORIA Seretti started cooking when she was 5 years old with her nanny in Morelia, a city in Michoacan, Mexico. By the time Gloria was 8, she was already a pro in the kitchen, making moles from scratch and drinking sweet, cinnamon-infused cafe de la olla.

The menu at Amorelia's uses the same recipes Seretti grew up with, some dating back to the 1890s! The chile relleno plate is one of the best you will find in OC. Served with black beans, rice and a crunchy potato taco, the chile relleno is coated in a fluffy egg batter, then stuffed with queso fresco and smothered in a red sauce and one made with green tomatillos—both equally delicious.

The seafood offerings are outstanding. The camarones à la diabla features sweet, plump tiger shrimp sautéed in a spicy red-chile sauce bursting with flavor and heat. A fabulous option for garlic-lovers is the salmon al ajillo, for which a nicely seared chunk of fresh salmon is topped with a mound of mouth-watering, pan-fried garlic.

And save room for dessert! The flan de coco is an original creation of pure custard magic—dense, rich and full of divine coconut flavor. The food prepared at Amorelia's is made with love, nostalgic and, most important, *¡muy autentico!*

2200 HARBOR BLVD., COSTA MESA
949.646.1422

INKA GRILL



NORTHERN PERUVIAN SPECIALTIES

NESTLED ON THE BORDER OF COSTA MESA and Newport Beach is this inviting little restaurant. With a focus on Northern Peruvian cuisine that borrows influences from Chinese, Japanese, Italian, French and Inka food traditions, Inka Grill's selections are 100 percent authentic to the region and full of international flare!

After a basket of fresh, crusty bread arrives at the table, add some of its famous aji sauce from the squeeze bottle. It should be applied liberally to all food, but only if you can handle some heat. Among the things you must try on the menu is the Lamb Stew, a braised, marinated dish us-

ing Inka wine (made in-house from an ancient recipe), cilantro, onions and garlic. The lamb is fall-off-the-bone tender, and the stew is flavorful and decadent. Also try Fortuna's Brick Oven Rotisserie Chicken—slow-roasted, lean, and filled with savory garlic and cumin flavors. This dish is available as a dine-in option or as takeout for a convenient, healthy family meal.

Serving up the best Peruvian food for more than 18 years, owner Ana Kishihara is so confident in her wonderful food she emphasizes one simple phrase: "If it's not Inka Grill, it's not Inka at all!"

260 BRISTOL ST., COSTA MESA | INKAGRILL.ORG | 714.444.4652
23600 ROCKFIELD BLVD., LAKE FOREST | 949.587.9008

MICK'S KARMA BAR



KARMA BURGER PERFECTION

TUCKED AWAY IN THE MIDDLE OF A BUSINESS park in Irvine near the John Wayne Airport is where you'll find this tiny eatery offering some of the best hamburgers in Orange County! The burgers are celebrated for their simplicity and flavorful qualities. The all-sirloin patties are ground fresh throughout the day and served between halves of a toasted bun with just a few toppings so as to preserve the flavor of the perfectly charbroiled meat.

The Karma Burger is classic cheeseburger, assembled with Karma sauce, American cheese, and fresh lettuce and tomato. Although it seems simple, this is one of the most satisfying, unbelievably

juicy cheeseburgers around. Another exceptional creation is the Habanero Burger, which combines roasted and minced sweet red peppers, spicy jalapeños, and zesty habaneros, as well as a rich garlic mayo and chunks of creamy queso fresco—all combining to make a beautifully balanced burger.

Be sure to wash down your meal with a refreshing strawberry basil lemonade, Mick's signature beverage.

Each menu item is crafted with only the freshest ingredients. The care and attention to detail really set Mick's apart—and keep the customers lining up.

2010 MAIN ST., IRVINE | MICKSKARMABAR.COM | 949.851.6316

PANDOR ARTISAN BOULANGERIE CAFE



DORNUT & CHOCOLATE ALMOND CROISSANT

IT'S 10:30 ON A SATURDAY MORNING, and Pandor Artisan Boulangerie & Café is hopping. It has already sold out of its famous Dornut (OC's best version of the trending Cronut), a fried pastry made from Pandor's famous croissant dough and filled with a vanilla éclair crème that is made from scratch daily. One bite of the Dornut is all it takes to thank the pastry gods, as layers of soft, flaky sweetness mix with the perfect amount of fried croissant.

If you don't get there in time for the Dornut, don't sweat it. The Pandor chocolate almond croissant is just as good, a pastry filled with layers of perfectly cooked dough and thin slices of sweet chocolate. The success of the barely 1-year-old café lies in its concept—high-quality ingredients

at a reasonable cost, mixing the technique and recipes of France with fresh, local elements. The bakery has created all the greatness of a fine Parisian boulangerie right here in Orange County. One of our favorite dishes, the Newporter, is a perfect representation of the café's hybrid style, with high-end ham and cheese and two organic eggs fried sunny-side-up, all topped with a buttery Bechamel sauce. The best part of the dish might just be the baguette it is served on; its golden crust is so perfect it will forever open your eyes to the magic of French baking.

Whether you're eating the amazing Nutella French Toast or a Prosciutto Tartine, Pandor Artisan Boulangerie & Café will elevate your taste buds to the streets of Paris.

1126 IRVINE AVE., NEWPORT BEACH | PANDORBAKERY.COM | 949.209.5099

SMOQUED BBQ



CALIFORNIA BARBECUE & CRAFT BEERS

OWNERS MIKE HERNANDEZ AND DREW CIORA, along with executive chef Robert Setina, have developed a menu that offers a melting pot of American barbecue styles and curated an admirable selection of California craft beers on tap. From the Texan tradition of serving a slice of white bread alongside the meal to the St. Louis fall-off-the-bone pork ribs to Carolina-inspired sauces, Smoqued displays a true respect for tradition.

The brisket is really something special: cooked low and slow for 14 hours to achieve a melt-in-your-mouth tenderness and a wonderful smoked flavor.

On every table are made-from-scratch sauces such as Habanero Raz, a slightly sweet and tangy sauce with a good kick in the finish, and the California Gold, a take on Carolina barbecue sauces with vinegar and stone-ground mustard.

As for sides, Smoqued has everything from creamy, comforting mac and cheese to deviled eggs topped with fabulous candied bacon. The eatery's one-year anniversary is Sept. 14, and as a show of thanks, two 100-pound hogs will be smoked, divvied up and given away to anyone who visits—while supplies last!

128 N. GLASSSELL ST., ORANGE | SMOQUEDBBQ.COM | 714.633.7427

SPARK WOODFIRE GRILL



GRILLED GARLIC SHRIMP

CLOSE YOUR EYES AND THINK OF FOOD ON Huntington Beach's Main Street. Now shake your head and rid yourself of thoughts of hot dogs, fish tacos and pizza. Here stands Spark Woodfire Grill.

Located on the second floor of the building on the corner of Main and PCH, next to the movie theater, Spark hosts a dining experience for those looking to rise above Coors Light delights and cheap taco tastes. Enter the restaurant, and you'll be greeted by a carefully selected draft and bottled craft-beer menu and an enviable wine list. A sea breeze wafts in and mingles among the classy but comfortable décor.

Order from the appetizer menu, which features such favorites as the seared jumbo sea scallop (sitting loud and proud atop the house-made edamame hummus), the teepee-shaped grilled garlic shrimp, and the arugula and prosciutto flatbread. Indulge in the grilled swordfish, with its sweet-and-sour mango sauce; relish in the fact the soft, buttery fish is locally and sustainably caught. And for those with a taste for the savory, the lobster macaroni and cheese is a can't-miss dish. Each bite is full of savory lobster meat. Spark is a true seafood-lover's treat!

300 PCH, STE. 202, HUNTINGTON BEACH | SPARKWOODFIREGRILL.COM | 714.960.0996

THE FACTORY GASTROBAR



HAPPY COW BURGER

THE FAMILY-FRIENDLY FACTORY GASTROBAR, located in the charming Bixby Knolls neighborhood of Long Beach, stands out thanks to a California menu with Spanish and Mediterranean flare. Popular items include ceviche salad, herb-stuffed tomatoes, paella and the local favorite, the Happy Cow Burger.

The Happy Cow Burger stands tall with a 10-ounce, grass-fed beef patty; melted manchego cheese; baked onions; crispy bacon; avocado; tomato; spiced mustard; and mixed greens on an onion bun. It's no surprise this mouth-watering creation won the Best Burger honor in Long Beach! We sug-

gest you pair a Happy Cow Burger with one of the Factory Gastrobar's cold-drafted craft beers or a glass of wine to make your dining experience complete.

All ingredients are bought locally by owner/executive chef Natalie Gutenkauf, who oversees everything from the handcrafted beer selection to the extensive menu options. This is one gastrobar you will certainly not forget! And it's now serving brunch every Saturday and Sunday from 11 a.m. until 2 p.m. Visit the Factory Gastrobar's website for updates and info on its regularly hosted Beerfest and featured craft-beer events!

4020 ATLANTIC AVE., LONG BEACH | THEFACTORYLB.COM | 562.595.4020

COYOTE GRILL



BRINGING THE BAJA TO LAGUNA BEACH

A MILE SOUTH OF THE MONTAGE, YOU'LL FIND one of the best-hidden gems in Laguna Beach Coyote Grill. In a city filled with summer tourists and beach crowds, Coyote Grill offers some of the best Baja-style tacos and margaritas in South County.

From the moment you walk in, you notice Coyote Grill is the perfect California beach hangout, from its laid-back atmosphere to its fun staff to the surfers in board shorts drinking margaritas for happy hour (3 to 6:30 p.m. every day) to the amazing ocean view.

Of course, the cantina isn't only known for being a cool local hangout; its Baja-style dishes are

well-known to Orange County foodies and *OC Weekly* readers alike. The calamari taco is one of our personal favorites—perfectly breaded and crisped calamari served on a warm tortilla and smothered with Coyote Grill's secret sauce, then topped with cheese, cilantro, tomatoes and perfectly grated cabbage. Other seafood dish standouts are the spicy lobster, caught fresh daily and served seasonally, with a plate of shrimp fajitas that will leave you completely satisfied.

Whether you're a local or planning to make a trip out to Laguna, bypass the crowds and discover Coyote Grill. You will not be disappointed! Open breakfast, lunch, and dinner.

31621 S. COAST HWY., LAGUNA BEACH | COYOTEGRILL.TV | 949.499.4033

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HEN HOUSE GRILL



HEALTHY HISTORY

EXPERIENCING THE CUISINE OF PERSIA is a delight to the palate as well as a journey through history. Go back more than 3,000 years into one of the world's oldest and most influential cultures; the origins of most traditional Persian dishes were once inscribed on clay tablets.

The enduring appeal of these dishes is legendary, prompting Cyrus the Great to conclude the ancient Persians could conquer other tribes as much with their cooking as with their prowess.

Today, the cuisine continues on favorably across the world. Hen House Grill in Irvine is unwavering in its pledge to use only fresh ingredients and healthy accents such as lemon juice instead of fatty oils. It also promises helpful, honest and sincere service.

Looking for rotisserie, boneless or Cornish chicken? Hen House is there to serve. The restaurant specializes in fresh-roasted chicken plates and juicy steak kabobs. The meats are served alongside authentic Old World long-rice and a variety of tasty dipping yogurts (fresh greens are available upon request). While Hen House keeps a keen focus on the bird, it's the family-owned, customer-oriented and culture-proud service that keeps it afloat in Irvine's sea of Iranian restaurants.

18040 CULVER DR, IRVINE
949.786.2000

TED'S PLACE



GRILLED CHICKEN SALAD

THE MENU AT TED'S IS ALL ABOUT GENEROUS portions, lean cooking methods and the finest ingredients to create stellar dishes. Everything in the restaurant is made to order, and the salad menu is no exception.

For the grilled chicken salad, everything is assembled and cooked to order! Chicken breast is notorious for being bland and as dry as a bone, but Ted's Place has almost-magical grilling powers, taking a fresh chicken breast cutlet and turning it into a wonderfully healthy salad protein that is full of flavor and as tender

and juicy as can be. Though the chicken is really the star of this salad, honorable mention goes to the beautiful blend of five lettuces, ripe tomatoes, cucumbers, thinly sliced onions, sweet corn kernels, spicy peppers, croutons and any dressing you like—this salad really has it all!

Not only is the food at Ted's Place always fresh and extremely well-made, but also Ted himself makes a point to chat with all of his customers at some point during their visit, creating an overall warm, inviting atmosphere.

23990 ALISO CREEK RD., LAGUNA NIGUEL | EATATTEDS.COM | 949.831.0061

CAFE SEVILLA



SPANISH TAPAS & SANGRIA

CAFÉ SEVILLA IS A STAPLE IN DOWNTOWN Long Beach, best known for its lively atmosphere, Flamenco shows and Spanish fare, including a wide variety of tapas. The ceviche trio includes a combo of snapper and shrimp with bell peppers; a yellow-tail and scallop mix with a potent, fragrant tarragon sauce; and an octopus with cucumber and mango blend—and all of the seafood are the epitome of fresh and light.

The queso fundido is perfect for sharing, with rich, baked Manchego and goat cheeses loaded with garlic, tomatoes and spicy Spanish chorizo.

It is well-balanced and sinful. One of the simplest, smartest dishes on the tapas menu is the shrimp ajillo. Large tiger shrimps are cooked and served in an aromatic sauce made of white wine and chiles, flavored by a heaping of pan-roasted garlic and artichoke, which is complimented by the complex flavors of the sauce.

The tapas menu at Café Sevilla is full of mouth-watering bites—the perfect way to get a taste of many different dishes without committing to one entrée. Give the Sangria here a whirl; it's a stiff drink full of big, fruity flavors!

140 PINE AVE., LONG BEACH | CAFESEVILLA.COM | 562.495.1111

SLATERS 50/50 BURGERS



BURGERS BY DESIGN

SLATER'S 50/50 MAY BE BEST KNOWN for its signature 50/50 Burger—made from 50 percent ground bacon and 50 percent ground beef—but for those seeking something different, Slater's offers a menu full of kicked-up comfort-food selections sure to please everyone.

Slater's Design It menu allows guests to truly customize their dining experience, with a huge offering of ingredients from which to create hundreds of combinations of burgers, salads and sandwiches.

Fans will be interested to note a couple of new additions, including a deliciously light kale quinoa salad and a twice-grilled grilled-cheese sandwich served with tomato-basil soup. Slater's also has a robust gluten-free menu.

Have no fear, burger worshippers! There's still a mouthwatering selection of the over-the-top burgers, including the B-B-Bacon Burger and the Peanut Butter & Jellousy, in addition to the limited-edition Burgers of the Month. Delicious sides and desserts, not to mention a selection of more than 100 continuously rotating local and regional craft brews on tap, round out a truly epic dining experience.

8082 ADAMS AVE, HUNTINGTON BEACH
SLATERS5050.COM | 714.594.5730

6362 E SANTA ANA CANYON RD, ANAHEIM
SLATERS5050.COM | 714.685.1103

24356 SWARTZ DR, LAKE FOREST
SLATERS5050.COM | 949.460.9314



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CRAVE CAFE



BREAKFAST • LUNCH • DINNER • ESPRESSO

WHEN YOU FIND AN EATERY THAT OFFERS fresh-baked goodies, a chef who creates all her own sauces and salad dressings in house, and smokes meats out back specifically for sandwiches, you know you're in for a treat! Crave, new to downtown Santa Ana but already beloved, serves espresso drinks, teas and fresh-squeezed lemonade alongside amazing breakfast, sandwich and salad options.

With chef Judy Fleenor at the kitchen's helm, guests can always expect a high-quality meal made from locally sourced, organic produce, house-made goat cheese from rescued goats

and all-around expertly crafted flavors! For lunch, try one of the soup and sandwich combos: The Caprese Sandwich is a match made in heaven with the berry and goat cheese spring salad, while the tri tip dip features tender, smoked beef stacked high atop freshly baked, thick-sliced, grilled sourdough with melted provolone, grilled onions and an addictive horseradish cream that is a perfect pairing with the already-famous, chopped garden kale salad, which is topped with shaved Parmesan and a lemon dill dressing.

The pairings are endless, ensuring your wanting to visit Crave over and over!

410 W 4TH STREET, SANTA ANA | CRAVE410.COM | 714.907.0063

CANCUN FRESH MEXICAN GRILL



FRESH, AUTHENTIC MEXICAN

FAMILY OWNED AND OPERATED SINCE 2008, Cancun Fresh serves straight-up authentic, healthy Mexican food. Using only high-quality ingredients, including lean meats and the freshest vegetables available, the food is much lighter and healthier than typical offerings at other Mexican joints, especially since lard has been eliminated from its recipes. All salsas and guacamole are made from scratch, and the beans, rice and meats are fresh every day—nothing gets stored to be reused.

Come hungry and order something off the burrito menu. The Mexicano is a standout: a large flour

tortilla stuffed to the gills with fluffy Mexican rice, refried beans, sour cream, cilantro, onions and whole chunks of avocado, with either a roasted-tomato sauce or a creamy tomatillo sauce smothered over the top, as well as a bit of melting cheese.

Each burrito comes with your choice of protein; try the marinated, grilled chicken breast or the slow-cooked pork carnitas, each of which is unbelievably tender and packed with flavor. These burritos should satisfy any craving for quality Mexican food—and won't make you feel like you need a nap immediately after!

18010 NEWHOPE ST., FOUNTAIN VALLEY | CANCUNFRESH.COM | 714.427.0008

ROSE BAKERY CAFE



DONUTS, BEAR CLAWS & ÉCLAIRS

IF YOU VISIT ROSE BAKERY IN CORONA DEL Mar, don't expect an empty shop. After 16 years, Rose Bakery Cafe has amassed an incredible following of customers who are addicted to its baked goods and customer service. Second-generation bakers and owners Shawn and Dailim came from Cambodia in 1979 and have mastered the art of the donut and pastry alike.

Upon entering, customers witness the famous bakery display case, filled with giant apple-cinnamon bear claws, fritters, croissants, sticky buns, muffins and, of course, some of the best donuts you'll find in Orange County. The sheer size of each donut is

hard to believe: thick and fluffy, topped with fresh chocolate, frosting or a glaze coat. Each bite is light and airy, without the usual grease or heavy oils from generic donut shops.

Of course, the large crowds at Rose Bakery aren't just there for the donuts. Items such as the blueberry pancakes, lox Benedict, fresh Kona Coffee and the Lucio burrito (five egg whites, avocado and Cheddar cheese) are in high demand and served all day. Quick tip: If you are planning to visit this beach-town bakery, make sure you come in early to view the display case in all its glory—and get an apple fritter before they run out.

3536 E. COAST HWY., CORONA DEL MAR | ROSEBAKERYCAFE.NET | 949.675.3151

GALLO'S ITALIAN DELI



HOT AND COLD ITALIAN SUBS

SITUATED IN A CORPORATE STRIP MALL IN Anaheim Hills, this charming little Italian deli is making some of the best straight-forward, well-composed hot and cold subs. Gallo's Italian Deli uses only hormone-free, deli meats and cheeses, all of which are sliced to order.

The veggies are chopped daily for maximum flavor, and fresh-baked white and whole-grain submarine rolls are delivered every morning. The Neapolitan is a hot sandwich packed with Capicola,

dry salami, lots of veggies, and robust herbs and spices that blend well with the creamy Muenster cheese and ripe avocado.

The Turbacado, or Turkey Bacon Avocado, is a classic cold sub features a generous serving of fresh-sliced turkey breast, bacon and avocado—a winning choice.

These sandwiches are piled high and taste better than anything you'd find at a chain sub-sandwich shop!

5030 2ND ST, LONG BEACH | GALLOSITALIANDELIS.COM | 562.433.4300
3900 E. PACIFIC COAST HWY, CORONA DEL MAR | GALLOSITALIANDELIS.COM | 949.723.0100
5731 E. SANTA ANA CANYON, STE B, ANAHEIM HILLS | GALLOSITALIANDELIS.COM | 714.685.0221

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RINGSIDE LOUNGE

LIGHTLY SWEET, REMARKABLY SAVORY

THE RECENTLY OPENED RINGSIDE LOUNGE in Huntington Beach offers a refreshing alternative for sports and boxing fans alike to cheer, jeer, and gulp down good food and booze.

Among its specialties is the Strawberry Burger: a gourmet beef hamburger proudly placed between halves of a brioche bun that's also stuffed with grilled strawberries, grilled tomatoes, Feta cheese, a mix of spring greens and lime gremolata aioli, then drizzled with a honey Balsamic reduction. This signature burger is lightly sweet but remarkably savory.

For a plentiful side, order a boat of pepper-

jack and bacon-covered tavern fries or indulgent garlic fries. Want more? Try the wildly popular fried calamari.

Ringside Lounge's huge facility is packed with 10 flat-screen TVs and one incredibly large projector in a delightfully-upscale interior. There are multiple private booths for both entertainment and privacy. The Ringside Lounge happily offers large-screen-viewing of most UFC events.

Enter Ringside Lounge and enter a world where sports fan and their dainty dates can intertwine. Party on, Wayne!

19092 BEACH BLVD., SUITE J, HUNTINGTON BEACH | 714.963.1300



AMERICAN TAVERN

AMERICAN EATERY AND BOOZE

LOCATED INSIDE ANAHEIM'S HOTEL MENAGE, American Tavern specializes in affordable comfort food, craft beer and delicious cocktails. Quality and originality take center stage here, especially in its chopped salads, lobster mac and cheese, and flatbreads—including the Four Cheese and Funghi, which is topped with mushrooms; mozzarella, Parmesan, Cheddar and blue cheeses; and truffle oil.

The daily \$5 Happy Hour (from 4 to 7 p.m.) features great cocktails such as the Spiked Pink Lemonade, with Citron vodka, pomegranate simple syrup, Peach Schnapps and pink lemonade. And check out the selection of martinis, including the

Blueberry Lemondrop and the Pomatini with pomegranate vodka and cranberry juice. Also available during Happy Hour are well drinks, wine by the glass and \$1-off beers. If you tend to get hungry while getting happy, there are plenty of satisfying bites such as the clam chowder fries, with a fried egg on top; the daily Chef's Special pizzas; carnitas tacos; and barbecue pork sliders—all of which can be paired with your cocktail of choice.

American Tavern serves a daily breakfast buffet, and Sunday Brunch lasts from 6:30 to 11:30 a.m. and includes \$5 Bloody Marys and \$10 bottomless mimosas!

1221 S HARBOR BLVD, ANAHEIM | AMERICANTAVERNEATERY.COM | 714.758.0900

EURO CAFFE



TURKEY PANINI & NUTELLA LATTE

IN AN ERA OF CORPORATE COFFEE SHOPS lining every street corner, Euro Caffé owners Sam, Stella and Alika have done something different, re-creating a European café experience in Orange County. Using authentic recipes and techniques, Euro Caffé's menu is loaded with some of the best crêpes, panini, salads and Italian coffee treats around, all items that would put any mainstream coffeehouse to shame.

One of our favorite dishes is the pesto turkey panini, an attractively plated sandwich featuring layers of smoked turkey and a perfect balance of flavorful pesto, fresh sun-dried tomatoes, arugula and crumbled feta. The panini isn't caked with any mayo or sauce, just a light olive oil finish on its crisp Ciabatta roll.

On the dessert front, Euro Caffé displays

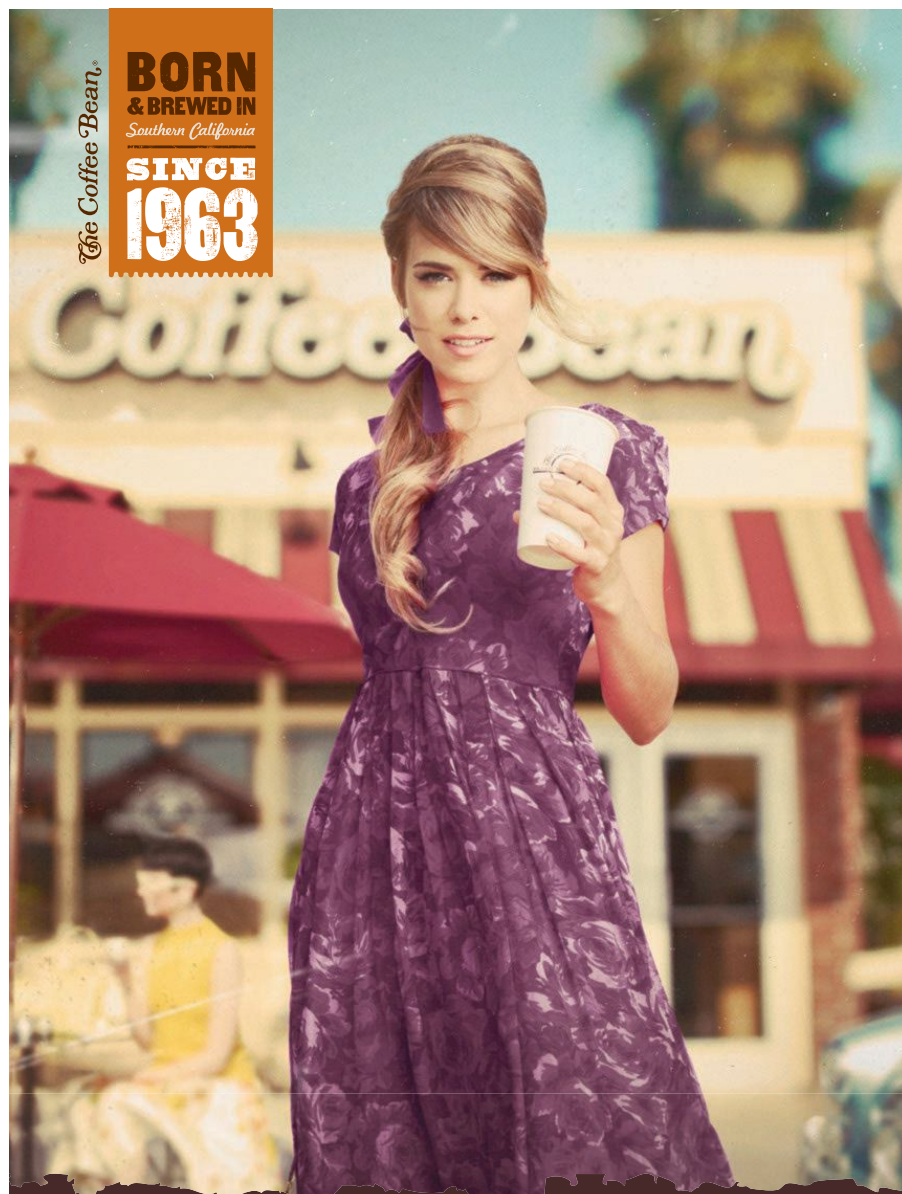
some of the biggest crêpes we've come across, each handcrafted to a perfect golden brown—not too thin, not undercooked, just perfect. The fan favorite called the Greek Goddess is a massive concoction jam-packed with Nutella, strawberries and bananas, with honey and powdered sugar drizzled on top, each flavor proportioned perfectly within the crêpe.

For Italian coffee lovers, the buzz-worthy Nutella latte is a wonderful representation of the café's style: bold recipes with a traditional European flare. The drink is creamy, but not loaded with foam, and the smooth Nutella taste doesn't overpower the Italian coffee. Whatever your morning commute is, change it! Your day will go much better if it's started with a European latte and a smoked bacon, egg and avocado breakfast crêpe.

3950 S. BRISTOL ST., SANTA ANA | MYEUROCAFFE.COM | 714.662.2222

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THE FUNNEL HOUSE

A cozy little shop in the heart of Huntington Beach, the Funnel House is known for its funnel cakes and churros, but its specialty is the Fundae, a warm funnel cake topped with ice cream, fruit and whipped cream.

Funnel cakes here are made from a top-secret recipe, cooked to order and ready in seconds. The churros are 15 inches of hand-twisted dough that are fried to crispy perfection, then dusted with sugar and cinnamon—a hand-held treat that's just right for stroll down Main Street!

205 MAIN ST., HUNTINGTON BEACH
425 SHORELINE VILLAGE DR., LONG BEACH
THEFUNNELHOUSE.COM | 714.969.3099



GREEN BLISS

On a quaint side street in historic downtown Fullerton, you'll discover the recently opened Green Bliss. This charming café provides a place for patrons to learn and exchange information on sustainable living while dining on the very best of local organic ingredients!

Sip on a cup of better-than-free-trade locally roasted coffee while munching on Sunrise Bowl containing nonfat yogurt, granola and season fruit. For lunch, one of the house favorites is the classic grilled cheese, made with aged organic Cheddar and multigrain sourdough. A definite must-try in OC!

305 N. HARBOR BLVD., FULLERTON
GREEN-BLISS.COM | 714.773.0018



DEEMER'S AMERICAN GRILL

PREMIUM HANDCRAFTED BURGERS

WHEN GUESTS VISIT DEEMER'S AMERICAN Grill, they get exceptional American fare in a fast casual atmosphere. It's a bit of roadside-diner nostalgia without the hefty price tag associated with most elevated, gourmet hamburgers of this caliber.

Chef/owner Kevin Deemer has been serving up handcrafted, sophisticated burgers, classic sandwiches, hot dogs (using Nathan's links) and gorgeous salads in Laguna Niguel for almost three years now. Each burger is made with a 6-ounce, 100 percent all-natural, flavor-packed Angus beef patty and is hitting all the marks for overall freshness and superior flavor balance—

and yes, each one is stacked as beautifully as the photo! The Napa Burger is a great example of Deemer's American Grill's simple concept, using fresh, creamy goat cheese; a huge slice of a beautiful, red tomato; plenty of sweet, sautéed onions; a bit of baby spinach; and a basil pesto aioli that nicely offsets all the other flavors—a balanced and deeply satisfying burger.

Deemer's only uses the finest ingredients, including locally sourced produce, made-from-scratch sauces and dressings. When you visit, check out its fabulous selection of craft beers, wines and house-made milkshakes!

27221 LA PAZ RD., SUITE E, LAGUNA NIGUEL | DEEMERSGRILL.COM | 949.425.8770

TAVERN ON THE COAST



COASTAL CLASS

RETURNING TO SOUTHERN CALIFORNIA after nine years as chef de cuisine under renowned chef Thomas Keller at Bouchon Bistro in Las Vegas at the Venetian, chef Brian Podgorski is bringing five-star tastes to Dana Point. The new Tavern On the Coast offers gourmet food in an upscale yet casual environment filled with comfortable wicker chairs and beautiful, colored glass window shutters. Start your visit with the famed crispy duck confit or fresh oysters with a mignonette. The pan-seared Scottish salmon bursts with flavor from its crispy outside to its supple inside. The grilled flat-iron steak is served juicy and incredibly tender atop fresh-roasted mushrooms and a sauce Bernaise that complements both the steak and vegetables.

If you're looking for comfort food, dig in to the Pasta à la Bolognese, with thick noodles, plum tomatoes and ricotta cheese topped with a hearty tomato meat sauce. For the less adventurous, Tavern On the Coast offers a huge Tavern Burger: a 10-ounce piece of ground beef topped with lettuce, thick-sliced tomato, soft brie cheese (other cheeses available) and spiced aioli on a soft, white brioche bun. (You can even add avocado or bacon to this beefy creation.) The burger is served with crispy, thick, triangle-cut Tavern Fries irresistibly seasoned so you won't even need ketchup.

Order one of the many craft cocktails or wine from Tavern On the Coast's extensive fine-wine list to complement your meal. End the night with a dark chocolate mousse with espresso or the Tavern Float—a chocolate stout topped with vanilla ice cream. Cheers!

34212 PACIFIC COAST HWY., STE. A, DANA POINT
TAVERNONTHECOAST.COM | 949.415.5888

TED'S PLACE



TASTY BREAKFAST OPTIONS

FOR 20 YEARS, TED'S PLACE IN LAGUNA NIGUEL has been serving high-quality, wholesome breakfast specials to a loyal, eager fan base—and the best part is breakfast is served all day long.

For a great start to your day, try the Buttermilk Pancakes Special: three large pancakes are paired with three sunny-side-up eggs and your choice of meat. We prefer it with three strips of bacon because of how perfectly they pair with maple syrup. It took Ted five years to perfect this pancake recipe, and we think it was completely worth the effort. These pancakes are rich yet fluffy, barely sweet,

and full of buttermilk goodness!

You'll also find one of the best breakfast burritos in the county at Ted's Place. Made with an extra-large, 14-inch, flour tortilla, these burritos are stuffed to the brim with any breakfast meat you fancy, plus three whole, scrambled eggs; crispy hash browns; melty cheese; fresh chunks of perfectly ripe avocados; and a bit of the house salsa, made from scratch.

Ted's Place also squeezes orange and grapefruit juices fresh throughout the day—the perfect accompaniment to any breakfast!

23990 ALISO CREEK RD., LAGUNA NIGUEL | EATATTEDS.COM | 949.831.0061

THE ROOFTOP LOUNGE



THE GREAT OUTDOORS

A BEAUTIFUL VIEW OF THE OCEAN AND SUNSET, an energetic vibe, appetizers and cocktails made with care—you will find all of these at the Rooftop Lounge, aptly located on the roof of the historic La Casa Del Camino hotel in Laguna Beach. Start your visit with one of its world-famous mojitos, available in five flavors, each made with fresh tropical fruit and served with a sweet sugar cane stick. Among the large-portion appetizers offered are the flavorful Hawaiian ahi poke; the baby brie plate, which features an inviting raspberry sauce; and the Tuscan platter, which is loaded with assorted cured meats,

bread and cheeses with which you can build your own feast.

This unique spot is sure to impress dates and clients alike. The high-up hot spot is available for private cocktail parties, meetings and weddings. The generous happy hour features half off all mojitos, wine, beer and well drinks for affordable afternoon refreshment. You'll feel as though you're on vacation as you sip on fine wines and savor the 360-degree view, watching the beautiful Pacific Ocean shimmer and enjoying the open-air sea breeze. Be sure to stay for the breathtaking sunset!

1289 S COAST HWY., LAGUNA BEACH, CA | ROOFTOPLAGUNABEACH.COM | 949.497.2446

IZALCO



NEW-SCHOOL SALVADORAN

IZALCO IS NOT YOUR TYPICAL CORNER pupusería. Though you will find plenty of Salvadoran favorites on the menu, chef Fernando Valladares approaches the cuisine with a fresh outlook that stems from his formal culinary training, yet he maintains a focus on tradition. This family-owned restaurant, located in historic downtown Santa Ana, offers a variety of Salvadorian dishes, as well as a long list of different pupusas to choose from.

The Salvadoran staple of pupusas Revueltas are made daily by hand. The scratch-made masa is stuffed with savory pork chicharron, cheese and Izalco's fantastic refried beans. With a heaping of curtido, a spicy pickled cabbage mixture, and some puréed red salsa on top, you're ready to dig in. The Plato de Carnes Mixtos features mixed vegetables, marinated chicken, carne asada and a spicy chorizo sausage, all perfectly charred and infused with garlic. Make sure to order the horchata—it's to die for! Made with toasted cinnamon, pumpkin seeds, rice, and semilla de morro, this drink is delightfully creamy and packed with nutty sweetness.

For a unique experience, you have to try Izalco's traditional Salvadoran standards through chef Valladares' culinary perspective.

300 W. 5TH ST., SANTA ANA
IZALCO-RESTAURANT.COM
714.973.0554



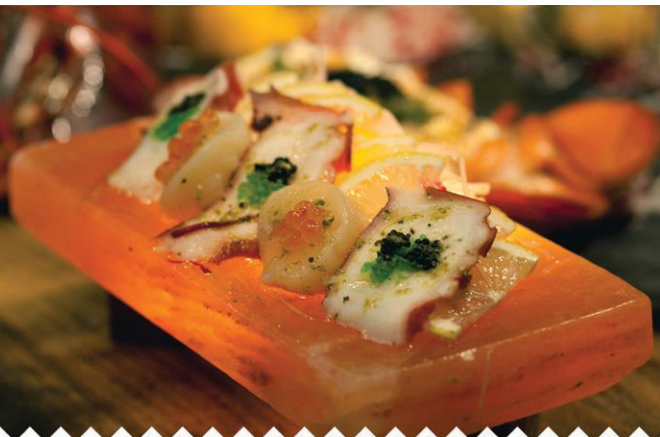
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ATUN



IZAKAYA • YAKITORI • SUSHI

ATUN IS A BEAUTIFUL NEW RESTAURANT located in the historic Bixby Knolls neighborhood of Long Beach. Its traditional Japanese izakaya and yakitori fare pairs well with sake or beer. Atun also features a selection of fresh sushi, with high-quality seafood flown in from all over the world and served at the peak of freshness.

Referencing and fusing flavors from French and Italian culinary traditions, executive chef Yama has expertly crafted an array of signature sauces to marry with his creations.

There are many standout dishes on the

menu, among them the seafood carpaccio. Served on a block of gorgeous pink Himalayan sea salt, tender octopus and sweet sea scallops are sliced to the perfect thickness, topped with salmon roe, and glazed in a well-seasoned, olive oil-based secret dressing that brings out the freshness of the seafood.

Another knockout item is the Baked Lobster Dynamite, with creamy hints of mayonnaise and tangy ponzu atop a perfectly decadent, whole lobster tail. Chef Yama's creations are full of whimsy, wonderful flavor and truly inspired concepts.

4262 ATLANTIC AVE, LONG BEACH | ATUNSUSHI.COM

HAPA CUPCAKES



AKEMI LEE AND HANAYO MARTIN HAPPEN TO BE best friends who decided to start a gourmet-cupcake business in 2011. Our favorite is the alcohol infused, chocolate Jameson. French Valrhona chocolate gives the moist cake a rich, indulgent flavor; its infused with the unmistakable taste of Irish Whisky. Its topped with a fluffy cream cheese frosting that is smooth, light and in no way overpowering. Since being featured on Food Network's *Cupcake Wars* earlier this summer, things are only moving forward for Hapa Cupcakes.

1210 N JEFFERSON ST, ANAHEIM
NEW LOCATION COMING 2014
HAPACUPCAKES.COM | 714.576.4272

CIGAR OASIS



We've all been to bars to watch the game, but what if you want a different, classier atmosphere—the coziness of home combined with the ambiance of an upscale restaurant? Enter Cigar Oasis, located in the bright Aliso Viejo Town Center. Adorning this smoking room are wood floors, cool brown walls and plush crimson leather chairs beneath a variety of flat-screen TVs.

Lockers are available for rent for those who want to store their cigars or brought-in liquor in a climate-controlled atmosphere at their home away from home. Stay a while and smoke from Cigar Oasis' selection—something even Winston Churchill would envy.

26841 ALISO CREEK RD., SUITE B, ALISO VIEJO
CIGAROASISLOUNGE.COM | 949.831.3038

SNOFLAKEZ



CUSTOMIZABLE SHAVED SNOW

IT IS SUMMER, AND YOU NEED MORE SHAVED snow in your life! Snoflakez is a sort of hybrid of ice cream, Taiwanese snow and Hawaiian shave ice—but more whimsical and satisfying!

This unique shaved snow is made from blocks of frozen, specially made flavor concoctions that are shaved to order. The end product looks sculptural, like a mound of fluffy, layered ribbons and has the texture of super-soft, ice-cold velvet that melts once it hits your tongue, yet it holds its shape in your cup until the last bite.

There are currently eight luxurious flavors of lightly sweetened, milky ice to choose

from, including customer favorites such as taro, coffee, and three outstanding fruit flavors that are made with fresh strawberries, honeydew and mango. The taro snow is lavender in color and slightly sweet, with rich, nutty undertones. And the mango is packed with bright, tropical fruit flavor.

With a variety of fresh fruit toppings, nuts, flavored mochi, juice-filled boba balls, candies and free, self-serve drizzles such as condensed milk and chocolate syrup, guests are able to create a customizable frozen dessert that is light, refreshing and completely their own!

4255 CAMPUS DR., A-124, IRVINE | SNOFLAKEZ.COM | 949.943.9365

TED'S PLACE



ENGLISH FISH & CHIPS

EARLY ON, WHEN TED'S PLACE HAD JUST started to become established in the community, a woman came in and offered to show Ted how to make properly battered, British fish & chips because she felt his recipe just wasn't quite right. And the rest is Laguna Niguel diner history.

Not only are these some of the biggest pieces of fish we've ever seen at around 8 ounces each, but they are also easily some of the best. The batter is well-seasoned, airy and full of addictive crunch, while the fish is tender and flakey. With a bit of lemon and malt vinegar on top, and some tartar

sauce on the side, you might forget you're actually in a Laguna Niguel eatery instead of a dimly lit British pub. Weighing in with a pound of golden, fried fish, a heaping mound of crispy fries and a helping of creamy, slightly sweet coleslaw all on one plate, this dish is pure comfort, authentically British and a customer favorite.

Also available as a three-piece meal for the truly famished, the British fish & chips is the epitome of gourmet fast food: beautiful ingredients, expert cooking techniques and generous portions. If you're hungry, you've gotta see Ted!

23990 ALISO CREEK RD., LAGUNA NIGUEL | EATATTEDS.COM | 949.831.0061



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FUOCO PIZZERIA NAPOLETANA

TRUE PIZZA NAPOLETANA

OPEN FOR JUST LESS THAN A YEAR, FUOCO Pizzeria Napoletana in Fullerton is already drastically changing the way OC residents think about pizza. Seven days a week, from 11 a.m. until it runs out of dough, Fuoco serves authentic, thin-crust pizzas made with high-quality ingredients imported from Italy and prepared with methods true to those practiced in Naples for 200 years.

For approximately 60 seconds, the pizzas are given a quick bake in the 1,000-degree wood-burning oven, in which each one is not only fully cooked, but also completely transformed. The crust is light,

airy, luxuriously soft and chewy, but a slight char, creating a flavor profile that is unique and balanced.

The Margherita is a clear standout for its simplicity and classic combination of tangy tomato sauce, creamy mozzarella and fragrant basil. Prosciutto, fresh figs, arugula, shaved parmigiano, ricotta, and truffle and olive oils are just a few of the toppings found throughout Fuoco's pizza menu, which also features calzones and paninis.

Dig in with a knife and fork or tear them apart with your hands to enjoy an authentic Italian experience right here in OC!

101 N. HARBOR BLVD., FULLERTON | FUOCOPIZZA.COM | 714.626.0727



GROWL JUICE PUB

BAR RESCUE

SOMETIMES WE WANT TO BE HEALTHY, AND sometimes we want to go to a bar. Luckily, Growl Juice Pub is there to meet all of those needs. The Old Towne Orange location, just down the street from weary co-eds and teachers, offers the best of both worlds. The juices are cold-pressed daily and served in glass bottles, not unlike your favorite beers.

However, Growl offers an eco-friendly buy-back plan. The inarguably healthy juices are served not unlike a craft beer: in growlers, six packs and flights. And you get 50 cents of juice credit.

Pick your non-poison: the Old Town Crush, Beet Brew or Green Gold. Once you inevitably fall in love with the juices, sign up for a juice cleanse to clear your body and mind. Eight signature drinks are recommended over three days to achieve the full healing results.

And if a large glass of juice won't entirely feed your beast, Growl also offers a variety of all natural bowls filled to the brim with the miracle fruits of pitaya or acai, plus your choice of fresh fruit and insanely healthy toppings. No feelings of bar-going guilt here!

152 N. GLASSELL ST., SUITE A, ORANGE | GROWLJUICEPUB.COM | 714.538.5338



AU LAC

VIETNAMESE, VEGAN, RAW

IN 2001, AU LAC BEGAN OFFERING A

vegan menu, as well as a selection of enticing raw, living foods. Both feature beautiful Vietnamese flavors and fresh, 100 percent organic produce. And Au Lac has two separate kitchens: one for cooking traditional Vietnamese foods and one for preparing the raw fare.

From the cooked menu, try pairing the sweet and sour soup with Clay Pot for a surprisingly bold flavor profile. The tangy, tamarind broth is loaded with tomatoes, pineapple, tofu, bean sprouts and taro stems and is bright and acidic—wonderful over a bowl of brown rice. This soup marries perfectly with the rich, buttery notes of the peppery shitake mushroom sauce that coats large slabs of eggplant and soy “catfish” in the Clay Pot dish. The soft tacos from the raw foods menu are satisfying, crunchy lettuce wraps filled with creamy macadamia sauce, tons of veggies, pickles and coconut flesh—perfect for a light, refreshing meal.

Plus, Au Lac offers beverages such as Kombucha and house-made elixirs and tonics to aid in relieving many common ailments and promote wellness. This is a welcoming place where vegans and omnivores alike can enjoy delicious, healthy, vegan dishes.

16563 BROOKHURST ST., FOUNTAIN VALLEY
AULAC.COM | 714.418.0658

LITTLE SHEEP MONGOLIAN HOT POT



GATHER AROUND THE HOT POT

NOT TOO FAR BACK IN OUR HISTORY, eating was a community event; from cooking around the fire pit to Mom serving meals at the family dinner table, food was unifying. As time goes by, we eat solitary, quick and easy. But Little Sheep Mongolian Hot Pot in Irvine preserves—nay, encourages—the communal bonding value of cuisine.

Customers gather to cook their choice of fine meats, fresh vegetables and seafood in a boiling bowl of broth, whether spicy, vegetarian or traditional. The extensive menu includes such popular items as thin-sliced New Zealand lamb, house shrimp meatballs and floured noodles. Grab your protein, greenery or seafood of choice and submerge it in the boiling, flavorful liquid. The large bowls allow for many diners to cook at once while, best of all, conversing. When you're done cooking, dip the results in one of the restaurant's large variety of dipping sauces, but be sure to add ingredients such as green onions, garlic, chilli and or cilantro. The food will be extremely hot when you remove it from the broth; no matter how much you want to, don't be dumb like us and stick it in your mouth right away!

15361 CULVER DR., IRVINE
LITTLESHEEPHOTPOT.COM | 949.651.0201

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ORIGINAL MIKES

BURGER HEAVEN

DOWNTOWN SANTA ANA'S DINING OPTIONS may have taken on a culinary renaissance, but Original Mike's has remained true blue. Instead of the trendy craft cocktails and experimental dishes new local joints bank on, Original Mike's knows the value of a fun atmosphere, traditional food and nightly entertainment—with a nod to its roots, of course.

Just one bite of one of its signature burgers, and your eyes will open wide with pleasure and surprise. Take the Santa Fe Burger: Where else can you get a juicy patty topped with a chili relleno, salsa verde and pepper-jack cheese? Only here—

or in your south-of-the-border dreams! Or ponder the One Broadway Plaza burger, packed with Kobe beef, gorgonzola cheese, onions, mushrooms, arugula, garlic mayonaise and sun-dried tomatoes. It's among the fanciest of burgers you'll ever try. Arrange a large party (the facilities are huge!) or take a fun-loving date.

There are fireplaces throughout and taxidermy and motorcycles hanging from the ceiling. Oh, and those antique cars housed proudly at the restaurant? The building used to be the United Automotive Service Building from the 1920s. Who knew history could be so delicious?

100 S. MAIN ST., SANTA ANA | ORIGINALMIKES.COM | 714.550.7764



JT SCHMID'S RESTAURANT AND BREWERY

CHILEAN SEA BASS

JT SCHMID'S IS AN ANAHEIM STAPLE THAT serves classic California cuisine and a selection of specialty beers brewed on-site. The décor is beautiful in this sprawling restaurant space, with tons of seating and plenty of plasma screens playing a variety of sporting events. Plus, guests are given a chance to peek behind the scenes of the brewery and kitchen.

There are five different house-made beers on offer, as well as a rotating seasonal selection (currently a Summer Honey Ale). These handcrafted beers pair exceptionally well with the extensive menu of burg-

ers, steak, seafood, salads, pastas and pizzas. A standout on the menu is the ginger soy Chilean sea bass, served on a bed of jasmine rice with sauteed spinach. This dish is light, satisfying, and full of sweet and savory goodness from the marinated, flaky fish.

If you're feeling particularly gluttonous, JT Schmid's offers a 6-pound monster of a burger known as the Bigger Badder Asser. It's composed of a couple of 3-pound Angus chuck and sirloin patties and the toppings of your choice—perfect for sharing, unless you're among those daring enough to tackle it on your own!

1725 S DOUGLASS RD., ANAHEIM, CA | JTSCHMIDS.COM | 714.634.9200



ALEPPO'S KITCHEN

MEDITERRANEAN KABOB & KIBBEH

Only open a few months, Aleppo's Kitchen in Anaheim has already made a positive impression on this area of Little Arabia. Serving some of the most authentic recipes from the owners' hometown of Aleppo, Syria, expect beautifully balanced flavors and lots of attention to detail. Everything is scratch-made including the amazingly creamy hummus. All meat is 100 percent Halal, butchered in-house and ground fresh daily. Aleppo's offers a long list of traditional Kibbeh, cracked wheat bulgur, stuffed with finely ground and seasoned meats, nuts and spices that are either grilled over charcoal, baked or fried. These oblong creations are perfect as a starter and best eaten with a bit of the refreshing yogurt, cucumber and crushed mint sauce.

Another specialty of the house is the combination kabob plate, which includes chunks of chicken and beef (including ground beef) skewered, then grilled over charcoal for smoky flavor and char. The meat is very well-seasoned, with the ground beef skewer even a bit spicy!

Served with a side of raw onions, chile and parsley, enjoy the kabobs with some warm, soft pita bread. Aleppo's Kitchen offers a traditional family-style meal in a clean, inviting restaurant.

513 1/2 S. BROOKHURST ST., ANAHEIM
714.991.5000



WINE AS ART

WHILE CRAFT BEER IS GETTING ALL THE attention these days, Wine Gallery has been the champion of hand-crafted, small-production wine for the past 14 years. What began as a boutique wine shop in Corona Del Mar, has now grown into a true gallery in which wine connoisseurs can admire wine while enjoying the delectable tasting bar and kitchen that offers food & wine pairing. Choose from a selection of fine cheese boards and flatbreads, or try the flavor-bursting, just-spicy-enough short rib tacos. Drop into its new Laguna Beach location for larger plates,

including steak frites and seared scallops.

Public wine tastings are offered daily, but the best days to go are Thursday through Sunday. There are also monthly tastings from vineyards. This beautiful, intimate facility is available for rent and would make for a unique, interactive business or birthday party filled with informational tastings and delicious wine. In the world of wine, bigger is not always better, and the enthusiasts at Wine Gallery always root for the little (but incredibly delicious) guy in the wine world.

2411 E COAST HWY. #250, CORONA DEL MAR | CDMWINEGALLERY.COM | 949.675.3410
1833 S COAST HWY. #110, LAGUNA BEACH | WINEGALLERYLAGUNA.COM | 949.715.8744



AYCE PREMIUM SUSHI

EXECUTIVE CHEF/OWNER AKIRA LEE HAS been working in kitchens since he was 18 years old, creating sushi for 26 years. Open for just one month, Monster Sushi is his first restaurant endeavor, focusing on premium-quality sushi at an affordable price in an "All You Can Eat" setting.

The All You Can Eat offerings are vast, including a nigiri selection, plenty of sushi rolls, and such Japanese specialties as tempura, miso soup and spicy chicken wings.

The Cajun beef nigiri is already a customer favorite. Two thinly sliced, seared pieces of

steak are seasoned with Cajun spices and placed atop a small mound of sushi rice. All the nigiri here maintains the perfect rice-to-protein ratio.

Another highly recommended roll is the Mr. Fuji, which combines shrimp tempura with fresh tuna, with a sprinkling of coconut shavings on top to give it just a touch of sweetness.

In the short amount of time the doors have been open, Monster Sushi has brought together proven, high-quality products, stunning food presentations and lots of happy customers.

13832 RED HILL AVE., TUSTIN | 714.573.2855



HOUSE OF BIG FISH AND ICE COLD BEER

SIR ISSAC NEWTON SAID ALL ACTIONS HAVE a positive and negative reaction, and more and more recently, eating seafood has been grouped in the latter. House of Big Fish and Ice Cold Beer has taken notice and vowed to only serve local and sustainable fish.

The eco-responsible owners take pride in their ethical fishing and organic meals. In this casual restaurant off PCH, they focus less on your wardrobe (your T-shirt and jeans are okay here) and more on a welcoming environment and unwavering quality seafood.

The small plates all the better for sharing. The shrimp ceviche bursts with freshness and is served in a large Mason jar alongside chips for dipping. Sure, this is a House of Ice Cold Beer, but those looking for a libation must try the proud house Bloody Mary. It's spicy, bold and garnished with blackened shrimp, olives, asparagus, lime, beets and red peppers. Any seafood delicacy you could dream of is here: raw oysters, clam chowder, an artfully glazed catch of the day.

Even though you're on the second floor, you're dining on the top tier of seafood in Orange County.

540 S COAST HWY #200, LAGUNA BEACH | HOUSEOFBIGFISH.COM | 949.715.4500



SALTY TAVERN BY THE SEA

WHILE OUT-OF-TOWNERS MAY FLOCK TO Laguna Beach for candlelit, fine dining and an ocean view, locals flock to the Marine Room with the same fervor for some old-fashioned Laguna fun. The bar opened in 1934, and in its 75 years, it has operated under just three owners—including the city's mayor.

Now, the salty tavern by the sea is getting a few improvements, such as the enhancement of its selection of small-batch and craft whiskeys. The staff is even brewing its own aged Hudson Whiskey cocktails in a mini-bar

rel behind the bar; check back in six months and enjoy the fruits of the liquor labor.

The full bar offers a fair selection for all types of liquor lovers, including a selection of 28 beers. Venture into the spacious room to hear the nightly music or play on Laguna's only full-sized billiards table.

Before you leave, make sure to look above the door and give a nod to the iconic, glowing red neon clock that has become a symbol of this historic bar.

The Marine Room is a breath of fresh salty air to the drinker who prefers a causal atmosphere.

214 OCEAN AVE., LAGUNA BEACH | MARINEROOMTAVERN.COM | 949.494.3027

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AMELIA'S SEAFOOD ITALIAN RESTAURANT



FILET MIGNON AND MAINE SCALLOPS

THE LONG HISTORY OF AMELIA'S Seafood Italian Restaurant on Balboa Island reveals itself in every corner of the restaurant, founded in 1961 by Amelia Seton. From the hardwood floors to the historic pictures on the walls, you feel a coziness and warmth akin to your own family's house. While many customers dine here for the nostalgia and memories of this Balboa Island staple, others come strictly for the high-quality steaks, seafood and traditional Italian dishes.

The plate of filet mignon and Maine scallops is one of them. Simple and delicious, it features a perfect 6-ounce filet next to enormous Maine scallops, both drizzled with just the right amount

of garlic butter. Another favorite is the Lady Sole, a dish Seton created herself at the request of Hollywood actress Claire Trevor, who was a regular at the restaurant. The expertly cooked filet of sole is stuffed with generous portions of crab, then topped with a white wine sauce and sprinkled with toasted almonds.

Whether you're here for amazing Italian dishes or high-quality seafood, Amelia's is one of the oldest family-owned restaurants in Orange County, and it continues to live up to the standards that have made it a household name. On your next trip to Balboa Island, make sure you come in to enjoy incredible history and food.

311 MARINE AVE., NEWPORT BEACH | AMELIASBALBOAISLAND.COM | 949.673.6580

BREAKAWAY SPORTS LOUNGE & EATERY



BREAKAWAY TRI-TIP SANDWICH

YOU WON'T FIND YOUR TYPICAL "BAR FOOD" at Breakaway Sports Lounge and Eatery. Among numerous flat-screen TVs (some of them airing pay-per-view events including all UFC and Boxing matches—with no cover ever!), live acoustic entertainment and impeccable service, there's an unexpected gourmet twist to the otherwise-classic bar offerings here.

Using fresh, local ingredients, Breakaway's new upscale menu challenges tradition. Try the Pastrami Burger, Guacamole Burger, or the popular favorite, the Black n' Blue, which features 4 ounces of

blue cheese stuffed in 8 ounces of freshly ground sirloin and served on a brioche bun. But remnants of the beloved previous menu cannot be forgotten, including the carefully spiced chicken, truffle mac and cheese, and the cheeky Goal Tenders (the best chicken tenders you'll ever try—tender and juicy and lightly battered to perfection). Another obvious standout is the marinated-for-nine-hours tri-tip sandwich, with its sweet caramelized onions and fresh ciabatta bread alongside a healthy portion of seasoned fries. Come for the game, but bring an empty stomach!

2106 N. TUSTIN AVE, SANTA ANA | BREAKAWAYSPOUNCE.COM | 714.834.0943

WILDFLOUR CUPCAKES



ORANGE COUNTY'S PREMIER CUPCAKERY

OWNER/PASTRY CHEF NAJMIA MANJOO IS NO amateur to the cupcake scene. Not only has she been baking perfect cupcakes for 12 years, but also her concept for Wildflour Cupcakes in Fullerton was modeled after some of the best shops in the United States. While attending New York University, Manjoo frequented the city's cupcake legends, Magnolia Bakery and Cupcake Café. Her idea: Why not bring the greatness of these bakery icons to California?

Thus far, Manjoo has succeeded. Her display case is filled with some of the best cupcakes in Orange County, from traditional favorites such as red velvet to more experimental ones, including the PB&J, a jam-

filled peanut butter cake with peanut butter frosting. Among the customer favorites are the Oreo Truffle, a rich chocolate cake filled and frosted with Oreo ganache, and the Mango Coconut, a decadent coconut cake topped with a delicious mango buttercream.

No matter which one you try, Wildflour's cupcakes are perfectly moist and evenly topped by frosting that has just the right amount of sweetness—everything you would expect from the greatest cupcake bakery in Orange County.

Whether you are in the mood for a treat or planning a special event, this Fullerton gem is a must-try. Get your cupcake on!

2323 E. CHAPMAN AVE., UNIT C, FULLERTON | WILDFLOURCAKES.COM | 714.871.2253

CONFETTI ITALIAN ICE & CUSTARD



LAYERED PERFECTION

A TWIST ON A CLASSIC TREAT, CONFETTI Italian Ice & Custard will never cease to amaze. And with 32 rotating ice flavors that pair perfectly with the frozen custards on offer, your pallet will always desire more.

Confetti celebrates everyday pleasures with its vast array of colorful Italian ices, each of which can be made into a vivacious parfait with the addition of soft-serve frozen custard. Order your desired flavor as ice-only for a refreshing blast, as custard-only for a sensuous treat, or as the more enjoyable parfait for a flavor sensation.

You can create your own combo or select from the menu board, which lists several delicious options, each ranging from \$3.25 to \$5.50 per serving, depending on size.

Upon entering Confetti, you'll feel as though you stepped into a classy Main Street ice cream parlor, thanks to the baby-blue stripes on the walls; the clean, white, vintage-style chairs and tables; and the iconic checkered floors. Confetti Italian Ice & Custard will be sure to leave you refreshed and satisfied. Come in today and see what the staff can create for you!

1175 BAKER ST., SUITE E-22, COSTA MESA | FACEBOOK.COM/CONFETTIICE | 714.545.1175

CLAY OVEN



INDIAN CUISINE, MODERNIZED

THIS FAMILY-OWNED OPERATION IS SERVING up some of the most exciting Indian cuisine in the county. Executive chef Geeta Bansal takes great pride in sourcing organic ingredients from local farms and focuses on working toward modernizing Indian cuisine. The menu features a variety of game, seafood and vegan options. And it's important to note that all spices used are roasted and blended in-house for maximum flavor.

The lamb shank is braised for 12 hours and is a masterpiece. This balanced dish is laden with cumin, turmeric, cinnamon and cloves, and

scattered throughout are peppers and plump cherry tomatoes that offer just the right amount of bright acidity to cut some of the richness of the fork-tender, savory lamb. Be sure to ask your server for a bit of the ghost chile hot sauce if you like a little burn with your food. This stuff is blazing-hot, tart and a perfect accompaniment to the food.

Chef Bansal is always experimenting and improving upon her recipes, thus the menu at Clay Oven is always in a state of flux—changing with the seasons and whenever a new recipe develops.

15435 JEFFREY RD., IRVINE | CLAYOVENIRVINE.COM | 949.552.2851

BOWLMOR



BOWLMOR BOB'S BADASS BURGER

BOWLMOR LANES IS A HIGH-STYLE bowling alley, restaurant, sports bar and arcade capable of entertaining all ages. Its bold choices extend to its evolving menu, which exceeds all expectations. From the Cowboy Burger—which is topped with bacon, onion rings, Cheddar cheese, barbecue sauce and a secret sauce—to the variety of wing flavors, Bowlmor destroys any preconceived notions you may have toward “bowling alley” food and creates a unique, upscale experience without losing any fun.

Bowlmor offers lane-side service, so there's no need to interrupt the game. Shareable items are perfect for groups, from the coconut shrimp in a sweet mango sauce to the chicken tacos and legendary Bowlmor nachos. Your game won't miss a beat! Throw back an ice-cold beer on draft while watching the latest in local sporting at the luxury sports bar, or sip on a well-crafted cocktail such as the T.S. Collins (gin, elderflower liqueur, lemonade and soda) or the Peachy Keen Sangria (a fruity blend of Peach Shnapps, Reisling, soda and fresh fruit) while throwing a ball down on one of 30 lanes. Afterward, enjoy some billiards or a few arcade games. Not your average bowling alley, is it?

2405 PARK AVE., TUSTIN
BOWLMOR.COM | 714.258.2695

JÄGERHAUS GERMAN RESTAURANT



AUTHENTIC BAVARIAN CLASSICS

THIS IS A FAMILY-FRIENDLY RESTAURANT featuring a variety of Bavarian recipes going back seven generations! Jägerhaus prepares each dish according to tradition, maintaining true German authenticity throughout the entire menu. For those with an appetite, the roast ham hock is a Jägerhaus specialty; the huge, meaty, slow-roasted cut of hog is finished off in the oven just before serving, leaving the skin wonderfully golden and crunchy.

Among the classic, must-order sides are the sweet-and-sour red cabbage, with its hint of juniper flavor, and the spaetzle, a German style of pasta that

is boiled before being sautéed in butter, leaving the noodles creamy, slightly crisp and addictive.

Jägerhaus offers a selection of imported German wines, as well as some of the oldest beers in the world, including Weißenstephan and Germany's black lager beer, Köstritzer—both follow strict purity laws; are made with only hops, barley, yeast and water; and pair so well with the food.

For dessert, order the Black Forest Cake, loaded with rich, dark chocolate, deep, cherry notes, and fluffy Bavarian cream for a truly wonderful end to a traditional meal at Jägerhaus.

2525 E. BALL RD., ANAHEIM | JÄGERHAUS.NET | 714.520.9500

CREAM PAN BAKERY



STRAWBERRY CROISSANT

THE STRAWBERRY CROISSANT AT CREAM PAN Bakery is kind of a big deal. Not only has the bakery won countless Orange County Awards (including *OC Weekly's* Best Bakery in 2012) and earned an insane amount of five-star Yelp reviews, but it also brings in flocks of customers to witness pastry miracles. Made by second-generation Japanese baker Yoshinori "Yoshi" Inada, the strawberry croissant is the love child of Yoshi's traditional Japanese techniques and his love for French baking. One bite is all it takes to believe in the hype, as layer upon layer of buttery croissant flakes off in your hand, and the perfectly sweetened custard filling doesn't overpower either the pastry or the fresh

strawberries mixed in. Though the strawberry croissant is the bakery's No. 1 star, there are countless other pastry contenders in the bakery case. The Azuki cream puff is a beautiful, golden puffed pastry, with a traditional Japanese red bean filling that is sweet, grainy and mixes perfectly with whipped cream.

Whether it's a strawberry croissant or even its rivals—the blueberry and strawberry-banana croissants—the skill and perfection of this bakery is evident in each bite. Yoshi has a rule in his kitchen, if there are not at least seven layers to the croissant pastries, they don't go into the oven.

Enough said.

602 EL CAMINO REAL, TUSTIN | 714.665.8239

CREAMISTRY



COLD, DELICIOUS SCIENCE

AT THE NEWLY FOUNDED Creamistry in Irvine, the worlds of science and food combine—with delicious results. This is not your average ice-cream parlor; it's an ice-cream laboratory! Choose a flavor for your silky ice cream base, then pick from the 50-plus fresh mix-in options, and the Creamistry technicians will use nitrogen-equipped mixers to flash-freeze your confection in front of you.

Experiment with a variety of 50-plus flavors, including cookies and cream and pistachio; you can also choose what kind of base you prefer—premium, organic, soy or sorbet. The freezing process creates a fun, billowing cloud of cold air. And what you get is the creamiest, freshest ice cream in the county—if not the country. Since your heavenly treat is made with careful hands and a unique machine just seconds before you eat it, it is soft and flavorful.

The difference from other ice creams is evident in the taste and quality. And perhaps the cutest part is the mini wooden spoon your given to eat your latest Creamistry experiment.

3972 BARRANCA PKWY. STE. D, IRVINE
CREAMISTRY.COM | 949.777.6627

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